

FAIRFAX COUNTY PARK AUTHORITY

STATE WALLES

12055 Government Center Parkway, Suite 927 Fairfax, VA 22035-1118

For Immediate Release

Judy Pedersen, PIO January 31, 2008

E-mail: <u>parkmail@fairfaxcounty.gov</u> Press Inquiries: 703-324-8662

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In March, It Boils Down To Sweet Maple Syrup

Transport yourself back to a time when sweet condiments were a novelty and not a staple easily purchased from the local grocer. Witness the considerable effort it takes to bring the sweet goodness of maple syrup to the table as staff members at Colvin Run Mill Historic Site boil down maple sap over an open fire. Taste the difference between homemade syrup and store-bought syrup and enjoy the flavor of 19th century life in Fairfax County.

Meet Mason Maddox, the miller at Colvin Run for over 11 years, who will demonstrate the maple syrup-making process as he boils sap down, leaving only sweet syrup. Samples of previous syrup batches will be served on freshly baked cornbread made from cornmeal milled onsite.

The Maple Syrup Boil-Down is free and will entertain participants of all ages. Round out your visit to the site by touring the gristmill. Tours are \$5 per adult, \$4 per child and free for kids four and under. The mill is not heated, so dress appropriately.

Colvin Run Mill is surrounded by 50 to 100-year-old maple trees, which can produce up to 20 gallons of sap per tap. It takes approximately 40 gallons of sap to create a single gallon of syrup.

January has traditionally been the month for tapping maple trees in Virginia. Syrup-makers begin by boring a hole into the tree with a drill bit. They then drive a spout into the hole and hang a bucket to collect the dripping sap which is emptied daily. To protect the tree, no more than two taps per tree are drilled.

Colvin Run Mill is located at 10017 Colvin Run Mill Road in Great Falls and is listed on the National Register of Historic Places. For more information call 703-759-2771 or visit http://www.fairfaxcounty.gov/parks/crm/

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